



THREE FORKS
EVENT CATERING

Buffet Menu

CANAPES - MAIN - DESSERT

CANAPES

Honey pork belly served on crisp wonton wafer w/ micro cress

Buffalo mozzarella w/ herbed pesto & oven blushed cherry tomatoes on sourdough crostini

Rare beef on toasted brioche crostini w/ beetroot chutney & crumbled Danish feta

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MAINS

Dinner rolls & butter

Lemon & palm sugar baked king salmon

Marinated chicken breast w/ capsicum, harissa drizzle

Mustard & herb crusted roasted sirloin w/ salsa verde

Roasted leek, pan seared green beans & sherry maple dressing

Twice baked, crushed baby potatoes w/ caramelized onions & chopped herbs

Salad of crisp lettuce greens w/ crushed cherry tomatoes, garlic, basil & olive oil

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DESSERT

RASPBERRY FRANGIPANE TARTS

With fresh whipped cream

RUSTIC TIRAMISU

A rustic take on the traditional Tiramisu. Coffee soaked sponge sheets, traditional sabayon mascarpone cream mix

FRESH SEASONAL FRUIT PLATTER

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STARTING AT \$75.00 INCL GST.

INCLUDES CUTLERY & CROCKERY.

DIETARY OPTIONS AVAILABLE ON REQUEST.